Meme's Bon Secour

Bon Secour

In 1699 Pierre Le Moyne, Sieur d' Iberville, planted the banner of France at the mouth of Mobile Bay. He named the spot Massacre Island but it was later changed to Dauphin, in honor of the Dauphin of France.

In 1702, Iberville's brother, Jean Baptiste Le Moyne, Sieur de Bienville, built Fort Louis de la Mobile on the Mobile River at Twenty-Seven-Mile Bluff. When this area around what is now Mobile was settled, in 1702, Iberville and his two brothers, Bienville and Serigny, built a hunting and fishing lodge at Bon Secour.

Bon Secour was named by Jacques Cook, a Frenchman, who came from Montreal, which was also the birthplace of the Le Moyne brothers. Cook used the name Bon Secour from the oldest Cathedral Notre Dame de Bon Secours in Montreal. The French translation Bon means "the best" while Secour means "chapel of ease" and the English meaning is "a safe harbor". How nice it is today to be able to find a quiet and restful spot to relax for a day from the cares of a work-a-day world. Bon Secour is considered one of the safest harbors along the Gulf Coast for small pleasure and fishing boats to anchor during squalls and stormy weather.

The early history of Bon Secour shows the first preacher was Peter Hanson, the first teacher, M. A. Holloway, the first merchant, John Miller, the first physician was a Dr. George and the first postmistress was Mrs. Theresa Miller.

The oyster industry has been the largest industry in Bon Secour for more than a century. Bon Secour oysters compare favorably with the best from any waters in North America. Gourmets from all over the world have beaten a path to this quiet village to enjoy these famous oysters and other seafoods cooked Creole style from old French recipes. These recipes have been handed down through the years and, even though many have tried, no one seems to be able to take them away and duplicate them. The recipes have been handed down by word of mouth for more than two hundred and fifty years and have never been printed. One of the most famous eating places at Bon Secour which serves seafood cooked by these old French recipes is MEME'S.

In the past several years Bon Secour has built quite a reputation with fishermen from far and near. This influx of fishermen has caused this section to build many excellent accommodations and many more are in the planning stage of construction.

During the fall, winter and early spring this section is teeming with Speckled Trout, Red Fish, Sheephead, Flounder and Mullet. In the late spring and early summer the sportsman can catch Green Trout, Bass and Bream and in midsummer the sportsman goes out into the mouth of Mobile Bay and the surrounding waters of the Gulf of Mexico to catch Tarpon, King and Spanish Mackerel, Ling, Snapper, Dolphin—just to name a few.

Today a paved road leads to within one quarter of a mile of Bon Secour. A sharp left turn onto a dirt lane finds giant oaks lining each side of this lane where festoons of Spanish moss form an archway through which you travel. This is a virtual paradise for the camera fan or the commercial artist. Traveling toward the end of this quiet lane you come upon fishing boats anchored along the edge of this serene stream and your cares just seem to melt away —this is BON SECOUR, truly, "THE HEART OF DIXIE".

"M E M E ' S"

"MEME'S" was first established on the banks of the Bon Secour River May, second nineteen hundred and fifty-three.

It is situated in the heart of the old "SWIFT" Plantation, which has been handed down to each generation to the present management.

This beautiful spot, surrounded by hugh oak trees, draped in Spanish moss, has since become a haven for hungry people.

Guests from forty-eight states, the District of Columbia and twenty-four foreign countries visited "MEME'S" in just two short years. In so short time"MEME'S" has become known over the entire United States and much of the world as a place which serves "GOOD FOOD".

We sincerely hope that you enjoy the food and the hospitality of "MEME'S" and we are most happy to add your name and address to our growing list of [illegible] friends.

The Management

The following list was selected at random from the guest book:

1. Mr. and Mrs. J.M. Salomon	2009 Canterbury Road	Alabama
Dr. J.W. Britton	Across the river	Alabama
Mr. and Mrs. Curtis Taylor	Poverty Point	Alabama
2. H. C. Duerson	Phoenix	Arizona
3. Mr. and Mrs. Ben B. Blackman	Forrest City	Arkansas
4. Omar L. Franklin	Greley	Colorado
5. Mr. and Mrs. K. J. Westheimer	San Fransisco	California
6. Mr. and Mrs. Melville J. Olderman	New Haven	Connecticut
7. Mrs. Emma C. Downs	Rehoboth Beach	Delaware
8. Lee Ford	Washington	Dist. of Columbia
9. Lt. Georg G. Cusack	W. Palm Beach	Florida

10. William R. Kelly	Atlanta	Georgia
11. Mr. and Mrs. Fred Titton	Boise	Idaho
12. Mr. and Mrs. L. P. Miller	Lincoln	Nebraska
13. Mrs. W. L. Reed	La Porte	Indiana
14. W. A. Thompson	Manchester	Iowa
15. A. W. Whitney	Topeka	Kansas
16. Mr. and Mrs. Russell Webb	Louisville	Kentucky
17. Paul M. Reese	3939 Gen. Taylor, New Orleans,	Louisiana
18. Bud Pierce	Kittery	Maine
19. Mr. and Mrs. Frank C. Turner	Chestertown	Maryland
20. Mr. and Mrs. Sherrill A. Smith	Boston	Massachusetts
21. Aileen Coyle	Detroit	Michigan
22. Mr. and Mrs. Kenneth Howe	Minneapolis	Minnesota
23. Mr. and Mrs. J. H. Strange	Meridian	Mississippi
24. Mr. and Mrs. K. G. Duncan	Springfield	Missouri
25. Ronald D. Iverson	Hardin	Montanna
26. Captain Russell D. Boade	Lincoln	Nebraska
27. Mr. and Mrs. M. Byrnes	Reno	Nevada
28. Mr. and Mrs. Charles Comer	Manchester	New Hampshire
29. Mrs. Elizabeth Watlin	Ashbury Park	New Jersey
30. Jack L. Marshall	Scarsdale	New York
31. Rendall E. Jaycox Jr.	Albaquerque	New Mexico
32. Oscar Dibble	New Berne	North Carolina
33. Mr. and Mrs. Thomas W. Ryan	Grand Forks	North Dakota
34. Mr. and Mrs. Carl Spangler	Columbus	Ohio
35. Mr. and Mrs. Russell L. Morgan	Oklahama City	Oklahoma
36. Lt. J. W. Sherer	Portland	Oregon
37. Robert T. Hogan	Bethlehem	Pennsylvania
38. Lt. Laurent N. Dion	Providence	Rhode Island
39. Rev. Ben Ferguson	Pageland	South Carolina

40. Mr. and Mrs. G. Q. Hogan	Claremont	South Dakota
41. Mr. and Mrs. Robert Saunders	Memphis	Tennessee
42. Mr. and Mrs. T. L. Lander	Houston	Texas
43. Ted Nelson	Ritchfield	Utah
44. Lt. John J. W alsh USMC	Bellows Falls	Vermont
45. Mr. and Mrs. W. P. Moletto Jr.	Richnond	Virginia
46. Mrs. Annette Lee Sherman	Pullman	Washington
47. Mr. and Mrs. J. M. Willis	Wellsburg	West Virginia
48. Don Helgeson	Eagle River	Wisconsin
49. Mr. and Mrs. James s. Weatherway	Douglas	Wyoming
50. J. J. Archer	Dutch Harbor	Alaska
51. Mohammed Z. Alsaberg	Holy Mecca	Saudi Arabia
53. Thomas Cullen	Victoria	Australia
54. Pancho de Villar	La Ora	Bolivia
55. Allen Lewis	Hull, Quebec	Canada
56. Mrs. Evelyn Wan Hsien Wu Nelson	#1 Fang Chia Yuan Peiping and Bon Secour,Alabama	China
57. John H. Griffith	Nairobi, Kenya Colony	East Africa
58. Basil Seymour	Norton Hall,Letchworth,Kent	England
59. Elna Lindgren Gleason	Helsinki	Finland
60. Guy Tricard	Paris	France
61. Liselotte Lisius	Heidelberg	Germany
62. Joe and Claire Conning	Honolulu	Hawaii
63. M. D. Williams	Karachee	India
64. Lydia Marie Giarratano	Pisa	Italy
65. Mr. and Mrs. N. B. Killough	Honshu	Japan
66. Norma and Willis Carpenter	Mexico D. F.	Mexico
67. Lillian Marred	Vengen	Norway
68. Mr. and Mrs. John D. Hoover	Panama Canal Zone	Panama
69. Dr. E. M. Bond and family	San Juan	Puerto Rico
70. Andy Mortimer		Scotland
71. Winnie Riesweck	Basel	Switzerland
72. Garcia de Busada	Caracas	Venezuela
73. David N. Jones	Royal Navy Welsh	Wales
74. Rhodo English Aldworth	Izmir	Turkey

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"MEMEI S"
" BON SECOUR
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(1)

OUR DELUXE SEAFOOD PLATTER

Shrimp, Oyster, or Crabmeat Cocktail
Seafood Gumbo

Platter consisting of:
Broiled Fish, Deviled Crab,
Fried Shrimp, and Fried Oysters

Served with:
Vegetables
Green Salad
Hot French Bread
Dessert
Drink

$ 2.50

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(2)

DELUXE STEAK DINNER

Cocktail or/ Gumbo

TOP WESTERN T-BONE STEAK

Served with:
French Fries
Vegetables
Green Salad
Hot French Bread
Dessert and drink

$ 3.00

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(3)

DELICIOUS DINNERS

Cocktail or/ Gumbo

Choice of one:
(a) Fried or Broiled Fish
(b) Deviled Crab
(c) Fried Shrimp
(d) Fried Oysters
(e) Fried Chicken
(f) Home Baked Ham
(g) Crab Omelette

Served with:
Vegetables and Green Salad
Hot French Bread
Dessert and Drink

$2.00

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(4)

EXTRA SPECIAL

TOP T-BONE STEAK
(Any Style) . . . . . $ 2.50

With: French Fries, Salad,
Hot French Bread
Coffee

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(5)

SEAFOOD SPECIALS

Choice of one:

(a) Deviled Crab
(b) Shrimp - fried or boiled
(c) Oysters - fried or broiled
(d) Crab Omelette

Served with:
French Fries
Green Salad
Hot French Bread

$ 1.25

(6)

SOUTHERN FRIED CHICKEN..... $1.50

With
French Fries or/ Rice & gravy
Green Salad

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(7)

SEAFOOD LUNCH

Delicious Seafood Gumbo
Green Salad & Hot French Bread... $.75

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MEME'S
BON SECOUR
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C O L D P L A T E S

No. 1
Boiled Shrimp
Crabmeat
Green Salad
Hot French Bread
Drink . . . $1.35

No. 2
Home Baked Ham
Potato Salad
Green Salad
Hot French Bread
Drink . . . $ 1.35

No. 3
Chicken Salad
Potato Salad
Green Salad
Hot French Bread
Drink . . . $ 1.35

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MISCELLANEOUS SANDWICHES

HOMEMADE PIES - - - - - Made daily in our kitchen

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ALL SEAFOODS SERVED ARE LOCALLY PRODUCED AND RECEIVED FRESH DAILY

T H A N K Y O U ! !

It is a pleasure to have you at our event

It is a pleasure to have you as our guest

OUR SEAFOOD IS BROUGHT TO OUR FRONT DOOR DAILY AND IS SERVED FRESH OUT OF THE WATER TO YOU.

Meme's

GOOD FOODS

Bon Secour, Alabama